

## FARM AND FIRESIDE.

## Some Practical Suggestions for Our Agricultural Readers.

In former ages it was considered necessary to allow land to rest at least one year out of seven for the purpose of recuperation. But as lands in anything like good condition would, if left undisturbed, soon become a mass of weeds, the seeding of which would furnish crops of weeds to all the adjoining lands, the plowing of the ground became a matter of necessity, so that these fallow lands, as they were called, were frequently turned over during their resting term, and, in consequence, gave good crops when again sown. But their improved condition was not owing to rest; rather the reverse; the frequent plowings turned over new surfaces to be more directly acted upon by the atmosphere, which caused more rapid and searching decomposition than could have taken place if the land had not been disturbed.

When land is not cropped it is said to be resting; but why land should need resting is not explained, except that it improves in available plant food as already noted, and this it will do in a tenfold manner if plowed and worked. Resting, in this sense, does not mean repose. Lands should never be idle, in the sense that they are neglected. There are some parts of the country where two crops can be taken from land yearly, but in most all parts one crop can be secured as a matured crop, and another as a manure crop, to be plowed under when the main crop is put in. The time will come when this method will become popular, as it certainly will be profitable.

## A NEW POTATO.

The *Rural New Yorker* speaks highly of a new potato, called the *Blush*, which is intermediate between the *Beauty of Hebron* and the *White Elephant*, which are respectively the best early and the best late varieties. The *Blush* has been fairly tested during the present year, along with fourteen other new kinds, and it was the only variety that did not materially suffer from the drought, and it yielded more than any two others put together. The tubers are of medium size and singularly uniform, never growing very large and yielding very few small ones. The vines bear small leaves and the stems are notable for their branching habit and slenderness. The potato is of the very first quality, and the plant seems to be remarkably adapted to a dry season. It will form one of the series of valuable seeds and tubers which will be distributed to the subscribers of the *Rural New Yorker*. We cannot refrain from remarking that the articles distributed by this paper are of the very highest order of merit; they are new and mostly rare things, and not the surplus stock of cultivators. How infinitely more valuable to the country are these disseminations, as compared to the flood of fifth-rate chronicles which one so frequently meets with, as so-called gifts.

**ACTION OF LIME ON LAND.**  
Sir J. B. Lawes, in summing up remarks on lime, says: "Lime, therefore, acts in a double capacity; it furnishes an important ingredient in the food of roots and leguminous plants, and in addition it furnishes the key by which stores of organic nitrogen in the soil are unlocked and rendered available as the food of plants. It is in this latter capacity that its functions are more liable to be abused. As lime does not furnish any of the more important or more costly ingredients which plants require to form their structure and seed, it is quite evident that these must be derived from the soil; this being the case, if the views of those who hold that agriculture should be carried on without any reduction of the fertility of the soil, are correct, it is evident that an application of lime should be accompanied by an application of all those ingredients which are carried away in the crops or by feeding with stock."

**WHEAT GROWING.**  
At a meeting of the Oxford (Pa.) Farmers' Club a member stated that in regard to wheat fertilizers he would put clover first, stable manure second, and commercial fertilizers last. He put clover first because it was cheapest, and because he always grew heavy wheat on a clover sod. He would either cut the first crop for hay or would pasture till the middle of July. He had grown thirty bushels of wheat to the acre on clover stubble on land which, two years before, produced less than eight bushels. For every load of stable manure which he applied as a top-dressing, he expected an extra bushel of wheat. He did not find commercial manures certain in their action.

**CAREFUL TOYS FOR HAY.**  
It is stated that the tops of carrots, mowed off about the time that the roots have completed their growth, and made into hay, produces a fodder of which animals are extremely fond. Very few farmers cultivate carrots for feeding stock, notwithstanding that horses and cattle eat them greedily and thrive well upon them. As the preservation of succulent food in silos becomes general it is probable that ensilage will not be confined to green corn stems and leaves; carrots, turnips, parsnips, and other vegetable matter, if cut up and mixed with the grasses in filling silos, would undoubtedly add to the intrinsic value of the food, and afford a variety to the animals fed upon it.

**KILLING CABBAGE WORMS.**  
A correspondent of the *Elmira Farmers' Club* says that after trying the effects of sprinkling with red pepper, with black pepper, dry salt, a mixture of dissolved salt and saltpetre together, dusting with wheat bran and middlings, he found that none of these remedies had any perceptible effect on the worms. He then tried German insect powder, and, on sprinkling the worms with it, in ten minutes every worm to which it was applied curled up and fell to the ground, and in fifteen minutes was dead. He used four pounds of the powder, costing seventy-five cents per pound, on 18,000 cabbages, and thus saved his crop, which he sold at good prices. He regards this powder as perfect a remedy for the green cabbage worm as Paris green is for the potato beetle.

**PROGRESSIVE FARMERS.**  
The *American Grange Bulletin*—a paper which is conducted with much spirit and vim in the interests of the grange, which simply means the interest of agriculture in its widest sense—claims that the Order of the Patrons of Husbandry has and is doing much to help on the work of Agricultural Colleges and Experimental Stations. No one who is familiar with the history of the

Order for the past fifteen years will gainsay this claim; and it cannot well be otherwise, as the members of the Grange are composed of the most intelligent and progressive farmers of the country. No person can be an active member of the Order and be longer indifferent to the success of all public measures which have in view the material improvement of society and the advancement of education in its widest field of action.

## GIRDLING GRAPES.

The practice of girdling fruiting branches of grapes, by removing a ring of bark one-fourth of an inch in width, has long been an occasional practice; but we see that it is considered to be of sufficient importance to form an experiment by an Agricultural College. The effect of this ringing is to hasten to some apparent extent the coloring, and slightly the ripening, of the fruit. Anyone familiar with fruit which has been thus operated upon could tell it blindfold while eating it. Grapes that have been gathered from ringed branches are characterized by thick, leathery skins and a want of finish in their flavor; but, then, both bunches and berries will run larger than the ordinary crop, and that is a great matter with some.

## CABBAGES.

The earliest varieties of cabbage out of a list of 29 sorts were Early Oxheart and Nonpareil. These were planted in the cold frame April 8th; vegetated April 15th; were transplanted May 26th, and samples were in eating condition on July 26th. About two days later came Vilmorin's Early Flat Dutch and Newark Early Flat Dutch. Early Ulm Savoy, Early Jersey Wakefield, and Early Winnigstad were fit for the table August 1st. The finest heads thus far are from Vilmorin's Early Flat Dutch.

**TO INCREASE SUGAR IN GRAPES.**  
Prof. Goessman, of the Massachusetts Agricultural College, in a paper on the relation of mineral manures to the quality of fruit, says that the fruit of the wild grape, the vines of which had received no fertilizer, gave 8.22 per cent. of sugar, while the same sort, that had been fed with phosphoric acid and other fertilizers, produced fruit with 16.37 per cent. of sugar in its juice. The fruit from an unfertilized Concord vine gave 13.89 per cent. of sugar, and the manured one produced 15.43 per cent. of sugar.

**THRASHING OUT SEED WHEAT.**  
Experiments made with samples of wheat thrashed with a thrashing machine and with a flail to ascertain which was the least injurious to the germinating vitality of the grain, demonstrated that about one-fifth more of that thrashed with the flail vegetated than that thrashed with a machine.

## QUESTIONS AND ANSWERS.

Our Agricultural Editor's Weekly Chat With His Readers.

"I found the following sentence in one of my agricultural papers: 'True, we can engraft one species of plant upon another and produce a hybrid.' I was not aware that hybrids were produced in this way; I thought they were produced from seeds, and if I am wrong I would be glad to know it."—E., Cincinnati, O. **Ans.**: Grafting is a means of extending or propagating a plant; it does not originate new forms, and, therefore, cannot produce hybrids, as suggested in the sentence quoted.

In answer to "A temperance woman," we would remark that the common recipe for making wines from currants, blackberries, and grapes, of adding three quarts of water to one quart of pressed juice, and adding to this mixture three pounds of the best white sugar, and then setting the whole to ferment, will make a pleasant, but not a temperance drink. We suppose that it would contain at least from twenty to twenty-five per cent. of alcohol.

A Washington subscriber wishes to know if the popular idea that a seedling lemon tree will not fruit until it is grafted, is correct. **Ans.**: We find that very many people entertain this idea. We presume that it has originated from the fact that seedling lemon trees take many years growth before fruiting. As a matter of course they will fruit when old enough, but grafting oftentimes hastens this period.

"Is the Japan plum the same thing as the Japan persimmon?"—N., Orange co., Fla. **Ans.**: The plants are distinct. The plant known in the southern States as Japan plum is *Phytolacca Japonica*, a plant closely allied to the hawthorn family. The Japan persimmon is much like our native persimmon, the fruit being larger, and in some (not all) of its many varieties, sweeter and less astringent than our native kinds.

"Novice" wishes to know whether he would be justified in seeding his farm largely to Lucerne for the purpose of making it into hay for marketing. **Ans.**: We doubt whether the plant can be looked upon as specially adapted for hay, and it is still more doubtful whether it would find purchasers in city markets.

E. O. G., of New Brunswick, N. J., is informed that the *Eucalyptus globulus*, the so-called Australian anti-fever tree, will not stand the climate in any portion of that State. A few degrees of frost destroys it.

## PHYSICAL ACTION OF MANURES.

The mechanical or physical action of barnyard manure upon the soil to which it is applied, affords an important subject of study. It is one of those beautiful effects produced by the simplest agent, but which, until fully understood, seems inexplicable. Thus we find that manure, under certain circumstances, gives to sandy soils increased stability and consistency. On the other hand, we find it rendering tenacious, clayey soils more mellow and friable. But these two opposite results are not produced by manures in the same condition, or in the same state of decay. The farmer who desires to render a sandy soil more firm, would scarcely select as the agent fresh strawy manure, for the simple reason that the rigidity of the straw would produce results the very opposite of those he sought. Well rotted manure should be applied to sandy soils for this purpose. The soil in this case needs compressing, and rotted manure is a very efficient agent for this purpose. On stiff, tenacious soils the strawy manure is what is wanted; it renders them more friable, admits the free passage of rain and atmosphere, and in a variety of ways promotes fertility and easier management. These thoughts are not new, though they possess a high importance, and ought to be understood by every farmer.—G. J., Delaware co., Pa.

"It is not necessary for a man to be poor to be honest." Certainly not. But it seems sort of halfway necessary for a man to be poor if he is honest.—Quia.

## HOME, SWEET HOME.

## Something for Our Young Folks to Read in Their Quiet Hours.

Luncheon favors are a pretty fancy used to designate the place of each guest at the table. There are many varieties, one of the most popular a satin bag which is filled with French bon-bons. Two circular pieces of card-board are cut for the bottom; they may be the size round of a coffee-cup, each covered with satin, and overhanded together with sewing-silk the same shade as the satin. A straight piece of card-board is then cut to fit exactly around the circular piece. It should be two inches high. This is also covered plainly with satin, and the edge overhanded to that of the circular piece, forming around box without a cover. Join the seam very carefully that it may have a neat appearance. A full bag of satin is then securely sewed to the upper edge of the box, the top of the bag to have a hem half an inch wide, and just below it a casing through which a ribbon is run for a drawing string. Trim the upper and lower edges of the box with a fine silk cord, and paint round the side of it a pretty design of flowers. On one of the strings the name of the guest for whom it is intended should be painted in fancy lettering, either gilt or some color that will contrast well with the satin. The bags are filled with French candies, and laid beside each place at the table. The effect is good to have each bag a different color and arrange them so that they may contrast well. A miniature straw wheelbarrow, gilded, is very pretty filled with fresh-cut flowers; a ribbon-bow with ends is tied on one handle, and on one end of the bow the name of the guest is painted. These little arrangements decorate the table, and are dainty little souvenirs which may be kept by each guest.

## FASHION NOTES.

Ball fringes are revived. Jet remains in high favor. Yellow remains in fashion. Artistic styles prevail in Paris. Repped woollens will be much worn. Peacocks' feathers are again in vogue. Buttery ornaments are very fashionable. Fiddle strings appear on many fall bonnets.

Mousquetaire gloves are as popular as ever.

The range of prices in new goods is very wide.

Blue in all shades bids fair to be very popular.

Looped-backed draperies are no longer in high favor.

Terra-cotta and brick red are coming into millinery.

Pinked ruches, called chicorees, are coming in vogue.

Chenille figured goods appear among late fall importations.

Beads will be used again for embroidery of evening dresses.

The small capote and the large jacket will be the leading bonnets.

Jackets almost covered with soutache and broiery will be worn.

Tapering crowns are not so fashionable as large square and flat ones.

Ivory white dresses with gold braid and trimmings are a fancy at present.

Two shades of small blue are coming in combined in one hat or bonnet.

White and amber colored dresses are much worn at American watering places.

Even hats, gloves, and shoes are adorned with bead, tinsel, and silk embroideries.

Satin merveloux of good body and fine finish can be bought this fall for \$1.35 a yard.

Bronze, gilt, old silver and jet ornaments will all be much worn on hats and bonnets.

Dresses of one material bid fair to be more fashionable this fall than composite costumes.

The first importations of velvet and plush brocades have flowers and figures in long pile plush on velvet grounds.

New woollen plaids and checks come in the aesthetic colors with broken, shaded lines and bars of brick red, terra-cotta, gray, blue, and yellow.

Home-made, hand-made brown linen mitts are embroidered in chain stitch in fancy figures, and worn with peasant costumes at French watering places.

Short-waisted bodices, gathered at the shoulders and waist, are worn by young ladies and misses in their teens in France as well as in England. They give a youthful air to the wearer.

## TEA-TABLE GOSSIP.

Five women are nominated for county superintendents of schools in Illinois.

Some aristocratic ladies have planned an exhibition of fans in Paris for the winter.

The University of Mississippi has opened all its departments to the admission of women.

Mrs. Constance Fenimore Woolson has been at Baden Baden, completing a new novel.

Miss Alice E. Freeman, a graduate of Syracuse University, has been elected president of Wellesley College.

Miss Lucretia Noble, the author of "The Reverend Idol," lives in Wilbraham, Mass., where her father, a retired clergyman, settled in order to educate his four children at the academy.

The "Woman's Congress" for this year will hold its sessions at Portland, Me.

Mrs. William E. Dodge has given \$1,200 to found a woman's scholarship in the Grinnell (Iowa) college for both sexes.

Mrs. Judge Sherwood is the editor of the *Sunday Journal* of Toledo, of which her husband is proprietor and business manager.

Twenty additional women have been appointed telegraphists at the Paris Bureau Central, and a similar number at Toulouse.

The Connecticut State law has just been amended by the House of Representatives so that women as well as men may vote on the election of trustees of Methodist churches.

The revival of Turkish embroidery owes its initiation and success to Mrs. Arthur Hanson, who started it to help destitute women in Constantinople. Many support whole families by it, though it is paid for, of course, at a very low rate.

The "Village Homes," at Addlestone, Surrey, for the rescue of little girls, owes its

existence to the Princess Mary, Duchess of Teck, who is the principal supporter of a charity which has snatched many poor little waifs from the border-land of vice.

The South Dublin Union has emphatically declared its approval of women as guardians of the poor, and has petitioned Parliament in favor of the removal of the restriction which at present prevents women, duly qualified as ratepayers, from being elected in Ireland.

The Woman's Fortnightly Club of Chicago have two courses of subjects for study and discussion—one "Continuous" the other "Miscellaneous" for each season. The first for 1882-83, consists of the following subjects: The Revival of Learning; Petrarch and Boccaccio. Chaucer, his Works and his Times. Republic of Venice. Romanesque and Gothic. The Exterior and Interior Appearance of Books. Military-Religious Orders. The Court of the Medici: Savonarola. Joan of Arc, and other Women of the Period. The miscellaneous course comprises the following: The Sun-God or Fire Worship. Thomas Carlyle. An Afternoon with Dickens. Researches of Darwin. Art in Chicago. Illustrated. Literature for Children. Women of the Modern Stage. American Humorists.

## HOW TO TREAT THE HAIR.

Under the signature of E. Lousie, a lady writes as follows to the *Detroit Free Press* concerning the best way in which to treat the hair:

Everyone knows, of course, that a lady's good appearance depends not a little upon the care bestowed upon the hair, and I need not say that neglecting to have the hair neatly brushed and kept within proper bounds indicates want of taste more than almost anything else. On the contrary, the danger is that the hair will be injured by the excessive or injudicious treatment it receives with the hope of improving its appearance. From ill-health, for example, the head is often hot and feverish, and the hair becomes harsh and dry. It will not then lie smoothly, and resort is had to oil in various forms. These "hair oils," whatever names they may bear, are almost all made from sweet oil or lard, perfumed with various extracts, and they yield an immense profit; but their use is in most cases positively injurious. When the body is in health nature supplies the scalp with an abundance of oil, exactly fitted for the hair, and when not in health no external application of artificial oil can take the place of the natural.

On the contrary, these artificial oils, in spite of the perfumes they contain, become rancid, and do more harm than good. They clog up the natural oil ducts, the skin becomes still more dry, and scales off in small particles called "dandruff." Then resort is had to "hair washes," which consist chiefly of alcohol. These dissolve the dandruff and stimulate the scalp, and at first seem to be beneficial, but in the end are not so.

There is but one application that is safe and beneficial under all circumstances, and that is cold water. No soap should ever be used with it, as this dissolves off the natural oil, and renders the hair dry and stiff. But water washes off dandruff without removing the oil and leaves the skin cool and moist, and thus promotes the growth and health of the hair.

Some persons take cold in using cold water, but this can be prevented by wiping the hair as dry as possible and then putting on a cap or a handkerchief—until the head is nearly dry.

Morning is the best time to wash the hair, as the system is tired and debilitated, and if one lies down with the hair wet the evaporation may produce a cold. This I learned from experience. When formerly bathing both the head and body at night a cold was the usual consequence, but latterly a morning bath, taken as quickly as possible, followed by a brisk rubbing with towels, induced two or three times a week with no resulting cold, but greatly to the promotion of health.

When the hair needs anything to make it lie smooth, whether after bathing and drying it, or at other times, it is put in place with a brush dampened with pure water, which is quite as effectual as oil, and far more refined and healthful. Let any one try cold water on the hair for six months, with the precautions indicated, and they will never return to any other "hair oils" or "hair washes."

## THE KITCHEN.

To make Potato Salad.—Take from six to eight medium-sized boiled potatoes, very carefully cooked; let them get cold, then slice them thin; two silver-skin onions minced very fine, so as to get the flavor and not detect the onions in pieces; mix the latter with the parsley and the potatoes; season with salt and cayenne pepper. Take one-third of a teaspoonful of dry mustard; moisten it with a teaspoonful of hot water; put the yolks of two eggs in the same dish, beat together with an egg-beater until well mixed, then drop in your salad oil, beating it all the time until it thickens like a custard, then add one and a half tablespoonfuls of vinegar, put it over your potatoes, and mix all together. You can garnish the dish with salad leaves or celery tops. It makes a very pretty dish for the table.

For Canning Grapes.—The Concord are best. Cook the pulp thoroughly, strain in colander or sieve to remove seeds; then boil the pulp and skins together one-half to three-quarters of an hour, not less, adding sugar to taste. Use ordinary stone jars, filling full; smear the top of the jar with hot wax made of equal parts of rosin and tallow, then stretch over the top new cotton sheeting, tying around the jar about an inch or two from the top with a cord wound around several times, then cover the cloth on top with a layer of melted wax, and set in a cool place; will keep until the next summer. For grape jelly, the grapes should not be quite ripe.

To make Frangipane.—Six eggs, two tablespoonfuls of flour, grated rind of a lemon, two ounces powdered sugar, tablespoonful of orange water, half dozen macaroons, one pint of milk. Beat the eggs, add milk, sugar and flavoring, break up the macaroons, put all this in a stew-pan over a slow fire, stir it well, and let it cook about twenty minutes; have ready some pattypans or small dishes, line them with puff pastry, fill with the mixture and bake in a quick oven about twenty minutes.

To make Coconut Pudding.—Three tablespoonfuls of corn starch, one quart of milk, salt, teaspoonful of vanilla, four tablespoonfuls of coconut, two eggs. Put to boil the quart of milk, when boiling add the corn starch, which should be wet with a little cold milk, a little salt, the eggs, vanilla, and lastly the coconut grated fine. Serve hot with sauce.

## SOUTHERN PRISON LIFE.

## Free Lance Continues the Interesting Story of His Captivity.

## XII.

Nov. 17th.—A thousand of the sick were taken out of the stockade to-day to be sent to Savannah for exchange. There is no doubt but that they are going home, if they can live long enough to get there. It would be an act of charity to take at least one-third of them out to the graveyard and shoot them. The poor fellows are delighted at the idea of liberation. Their sunken eyes glitter, and temporary strength, at least, inspires many of them to make the necessary effort to get out of the black holes of "Seecasia." They want to die under the old flag, if die they must. I have heard of many mean things being done by chivalrous, high-toned Southerners since I have been a prisoner. The meanest, however, is that which is daily being done at this prison at the present time. A surgeon will come in and take the names of men who are half dead with disease, and tell them that they are enrolled to be sent home, and will then go off and sell their chances of exchange to men who are comparatively well, but who happen to have a few dollars in greenbacks in their pockets. Such men are generally prison sutlers, whom we regard with aversion, for those of them who have made money have generally been on excellent terms with the rebels. The well man answers to the sick man's name and goes home; the other remains behind to die. If I had \$5 in greenbacks I could now buy my way home, and so could any other prisoner who had that much money.

Nov. 18th.—It was nearly dark yesterday before we got anything to eat. We were nearly famished, and almost felt like eating one another. The rebels are still at work taking out sick men. Quite a large exchange of prisoners must be taking place. We are cheered by the hope that perhaps every man in the stockade, who doesn't die in the meantime, will be on board of a Union transport before ten days are over. In spite of ourselves the sick hope continues to delude us. Only a few hundred prisoners remain at Andersonville.

## A TOUCHING MEMENTO.

Nov. 19th.—It rained last night, and the sick, lying on the cold ground outside of the stockade, without shelter of any kind, were exposed to the full fury of the storm. Many of them, of course, died in consequence. Twenty-four hours have elapsed since we have drawn a ration, which means that we have had nothing whatever to eat for that period. This is owing to the exodus of the sick, wounded, and crippled. These rebels never know how to do more than one thing at a time, and they never do that correctly unless they get a lot of Yankees to help them. If they ever succeed in establishing a government of their own it will one day stagnate. The sick prisoners being sent away fare only a trifle better than we are doing. They are getting penurious rations of raw sweet potatoes and raw beef doled out to them. The task of feeding us will not be likely to bring the confederacy to financial bankruptcy. Those whom the rebels are enrolling as "the sick" would be more properly classified under the head of "the dying." Anywhere else than here two-thirds of all the men in the stockade would be considered fit subjects for medical attendance. Going outside of my rude shelter last evening I met a miserable looking being shivering in the rain. His right hand was thrust into his bosom. As I approached him and spoke kindly he drew out his hand, and gave me two photographs, one of his wife and the other of his child, and requested me to preserve them till morning, when he would call for them. I have not seen him since, and presume he is dead. One of them is indorsed on the back, in fine business-like handwriting, with the address of "Mrs. M. D. Hodges, No. 174 West Nineteenth street, New York City." The picture of the child is that of a handsome boy about two and a half years old, mounted on a gayly caparisoned hobby-horse. (If that child is still living he must now be a young man about nineteen years of age. I still have those pictures, and on application will promptly forward them to the relatives of the dead soldier. Although sad souvenirs, they might be highly prized.)

Nov. 20th.—The first prisoners who arrived here found plenty of wood and brush in the stockade, and were thus enabled to construct tolerably good "shbangs." We who came in last have not fared so well. There is no town at the depot. It is a mere railroad stopping-place. The region surrounding us is covered with pine forests. The current conundrum is: "Boys, who do you like the best—roasting in Andersonville or freezing in Millen?" There is a splendid vacant area south of the brook that would answer for an exercise ground, but I have yet to see anybody utilize it for that purpose. In view of our thin rations, the only exercise we require is that of eating and breathing. Increased exercise with our masticating apparatus would be extremely beneficial to most of us.

Nov. 21st.—It rained very hard last night. On waking up, we discovered that a large number of prisoners had been marched out of the stockade during the night. The weather is cold. We believe that an extensive exchange is on foot. No rations issued to-day. Nobody has anything to eat. Hunger is a bad bedfellow.

## A RED-LETTER DAY.

(November 23d was a red-letter day in prison annals, although we had no means of knowing the fact. On that day Major-General G. W. Smith moved out of Macon at the head of twelve or fifteen regiments of "white-coated militia," such as had slaughtered so many prisoners at Andersonville, and without doubt a portion of the Andersonville garrison was included in the force. Smith moved down the railroad ten miles to attack a rear-guard of Sherman's army, which consisted of only four regiments under the command of General Walcutt, with some cavalry skirmishers to protect the flanks of the little force. These troops were armed with repeating rifles, being the only infantry in Sherman's army armed otherwise than with muzzle-loading muskets. The militia made a bold attack, but found a vast difference between shooting unarmed prisoners and fighting warlike Yankees. Walcutt's men "warned it to 'em in red-hot style," and in about twenty minutes a militia Bull Run ensued, and the white-coated warriors never stopped running till they reached the streets of Macon. Smith officially reported that he had struck a whole division of the

Yankee army, and his frightened "melish" probably thought they had "struck" an entire army corps. When a man is shut up in a pen and has no gun it is much easier to kill him than when he is in the open field and has a fair chance at you. The same night General Sherman unexpectedly discovered that he was eating his supper in the house of Howell Cobb, late commander of the Andersonville garrison, and the individual who pointed to thousands of graves filled with the bodies of starved prisoners and boastfully exclaimed: "That is the way I would do for them!" The house stood on Cobb's plantation, but the great man himself was not there. His corn, beans, peanuts, poultry, fence-rails, and molasses were immediately confiscated, and a general order was issued to "spare nothing," and many fires were kindled. At the close of the war Cobb "accepted the situation" with great eagerness and ostentation, and was undoubtedly influenced to do so by the dread that his share of the Andersonville atrocities might be inquired into. Let him be remembered in history as the fit associate of Wirz and Winder.

## OFF FOR SAVANNAH.

SAVANNAH, Nov. 23d.—We left Millen Prison in a hurry, night before last, marching out of the stockade in division of one thousand men each. Ours was the last one to leave. On passing out the gate at about ten o'clock we were amazed to notice, by the glare of some large fires, that not a rebel soldier was anywhere in sight. Only a few rebel officers awaited us. As soon as we had halted, in obedience to an order given, a rebel colonel rode up and briefly addressed us. The substance of his harangue was, that we were about to be marched to the depot, a mile distant, without guards, and were there to be placed on the cars for Savannah, and that before twenty-four hours we would be on board Federal transports and vessels of war. The sick had all been exchanged, and our turn had come at last. "Now," he concluded, "if any of you are d-d fools enough to run away, you can do it if you want to. Forward, march!" We responded with loud yells, and moved down through the dark pine woods and on to the railroad station without the desertion of a man. [Kilpatrick's cavalry reached Millen thirty-six hours after our departure and burned the railroad buildings. Five or six dead bodies were found unburied in the stockade, and 700 prison graves were counted. The number of prisoners brought to Millen was about 10,000. The first of them arrived on the 12th of October, and the last on November 16th. The stockade was vacated on November 21st. Probably a thousand prisoners enlisted in the rebel army. And yet out of the whole number more than 700 died. Sherman entered Millen at the head of the Seventeenth Army Corps twelve days after our departure.] We were then loaded into box cars, placed under guard and started for Savannah. As usual we were crowded to suffocation, there only being space enough for a man to stand up, and not space enough to permit of anyone sitting down. To travel in this fashion is hard upon tolerably robust men among us, and nearly kills a sick man.

## DYING ON THE ROAD.

In fact, many prisoners die in the cars when we travel, for we always take our death rate with us. The bodies are buried at the end of the journey. We arrived at this city on the morning of the 23d, and at about noon drew rations for the first time since the afternoon of the 20th. We are now convinced that we were badly sold. We are satisfied that some of Sherman's cavalry must have been close to Millen the night we left it. We are at present bivouacked in a field outside the city, ostensibly for the purpose of exchange. Fort Pulaski, ten or fifteen miles down the river, is in possession of the Union forces. A good many prisoners jumped off the cars in coming here from Millen, but nearly all of them have been recaptured and roughly treated. The rations issued to us here consist of sea-biscuits of good quality, and, considering what we have long been accustomed to, are fair in quantity. We have good cause to ever kindly remember the ladies of Savannah. This morning a large committee of them came out to see us, attended by a retinue of slaves, and followed by several wagons loaded with wheat bread and caldrons of coffee. It was the intention of our fair benefactors to equitably divide this sumptuous fare among us, but our hunger prompted us to defeat their scheme by a pardonable impropriety. The wagons had just been backed to within a few yards of the dead line, when four or five hundred of us sprang up, rushed across the line, and cleaned out every wagon almost in the twinkling of an eye. A loaf of bread was my share of the spoils. The ladies raised their hands in holy horror, and showered indignant imprecations on us. Finally, declaring that such conduct was all that could be expected of "mean Yankees," they turned their perturbed faces toward the city. The sick prisoners brought from Millen have actually been sent to the Federal fleet. They were treated in the kindest manner by the ladies of Savannah, who threw food to them across the dead line, in spite of the surly efforts of the guards to prevent it. It is reported that they left behind them a letter addressed to General Sherman, asking him to deal gently with the city if he succeeds in taking it.

## A MEAL OF RAW POTATOES.

Nov. 24th.—I have often heard of Savannah, but never expected to see it, especially as the guest of the confederate states. It was here that Sergeant Jasper fell in the Revolutionary war. It is a nice little city of about 20,000 inhabitants, with broad, well-shaded streets, and the devastation of war has not yet smitten it. Last evening I passed across the dead-line to get a bucket of water from a creek eight or ten paces distant, as we are allowed to do. The banks of the creek are timbered, and I noticed that the sentry was negligent. Hiding the bucket among some bushes I stole away unobserved, and striking across the fields, indulged in a foraging expedition. At the distance of half a mile, near some cabins, I found a sweet potato mound. Scratching away the earth, I sat down and had a banquet on raw potatoes. I then took off my coat, knotted the ends of its sleeves, and filled it as full of potatoes as I could travel with, and returned to the prison bivouac and divided with my chums. I made no attempt to escape, for several reasons. We believe we will be sent to the Federal fleet; the country around us is flat and open, and dangerous to be chased on by bloodhounds; and there is a picket line around the city. The people here can very often hear the heavy cannonading at Charleston.

[To be continued.]

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